RAYBURN

GOOD FOOD • HOT BATHS • WARM HOME

Why you should own a Rayburn

For more than sixty years, Rayburn has been the warm heart of many British homes, leading the field in central heating range cookers. With its iconic design, absolute reliability and flexibility, it's easy to see why the Rayburn has been such an enduring success.

A Rayburn is a totally flexible and controllable cast-iron range cooker that will transform your kitchen into a warm, welcoming space. And today's models offer you all this, plus the efficiency provided by cutting-edge engineering. Benefiting from the very latest boiler design and burner technologies, a Rayburn delivers high levels of efficiency which are independently tested and verified. And because the Rayburn is as good looking as it is practical, it's a joy to live with.

RAYBURN
from AGA

GOOD FOOD

HOT BATHS

WARM HOME

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Crafted by hand, built for life

Built on heritage, the Rayburn is perfect for life in today's kitchen. Designed by engineers with unparalleled experience and built by craftsmen in Coalbrookdale in Shropshire, on the same site where Abraham Darby discovered the casting process that started the Industrial Revolution, each Rayburn is steeped in history. And each and every model is made here in the UK.

Take a closer look at a Rayburn and you'll discover that it isn't simply a cooker, it's a unique piece of hand-built craftsmanship and construction. More than 60 years on, Rayburn iron masters continue the traditions of skilled craftsmanship, with each Rayburn manufactured with genuine pride. Built from solid cast iron, each Rayburn is made with reassuring attention to detail, from the skilled casting of molten iron and the vitreous enamelling to the hand assembly.

It's this unique quality of build that sets the Rayburn apart and promises unrivalled performance and reliability.

The green choice

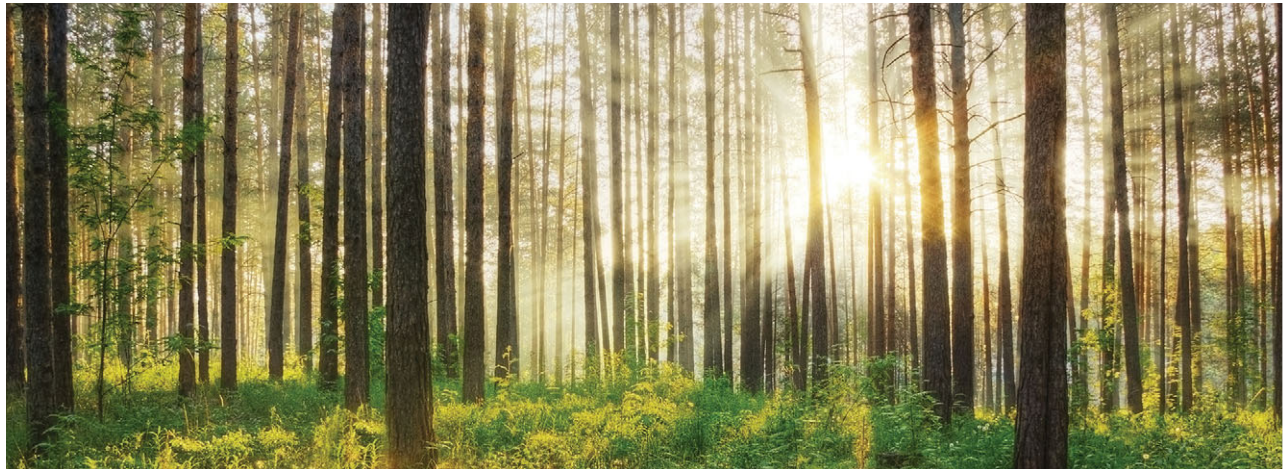
With solid fuel and ‘A’ rated condensing boiler gas and oil options, the Rayburn is the ideal choice for those who care for the environment as much as they care about good food and a warm home.

Benefiting from the very latest boiler design and burner technologies, a Rayburn delivers high levels of efficiency which have been independently tested and verified. Some models offer ‘A’ rated efficiency oil and gas condensing central heating boilers.

The intelligent Eco-mode setting encourages fuel efficiency and energy savings, whilst the two fully automatic burners allow hot water and heating to be controlled independently of cooking.

Add to this the popular wood burning models, which have been specifically designed to optimise the combustion potential of wood, and you have the perfect solution for those who value both the environment and fuel independence.

“There’s something so satisfying about burning logs and what could be more natural – they’re clean, efficient, it’s cheaper and I just love the smell of a wood fire.”



Carbon Neutral

Environmentally friendly

Burning wood is carbon neutral because it only releases the same amount of carbon dioxide to the atmosphere as it would, if it were left to decompose on the forest floor.

So when you burn firewood be assured that you are not harming the environment.

10 Reasons
to own a Rayburn

For more than 60 years, a Rayburn cooker has been at the heart of many a home. Here are just a few reasons why you simply cannot live without a Rayburn.

RAYBURN from AGA

1 A central heating system and cooker in one neat package

Beneath the classically beautiful exterior of a Rayburn lies a highly efficient combined heating and cooking system that creates mouth-watering dishes, a wonderfully warm home and piping hot water, just when you need it. What's more, with the added convenience of having all your heating, hot water and cooking in one, you can use valuable additional space for other appliances – or creative space!

2 A workhorse in the home

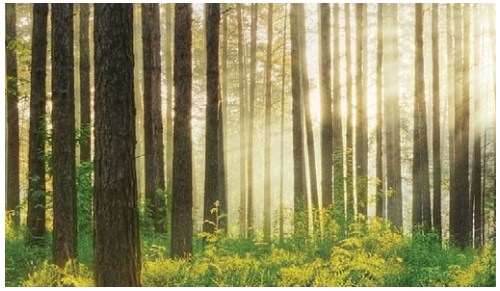
Nothing's more honest than a Rayburn. Throughout history Rayburn has been inseparable from life in the country. When Shire horses ploughed the fields and generations of families worked the land, a Rayburn range was always at the centre of family life providing heating, hot water and cooking for all.

3 Simply better food

The Rayburn is a brilliant cooker that produces amazing succulent food from cast iron ovens. Using the principle of indirect heat, the ovens gently cook food and lock in flavour, moisture and goodness. To find out more about why Rayburn-cooked food tastes so good, see page 8.

4 The green choice

With solid fuel and 'A' efficiency rated gas and oil options, the Rayburn is the ideal choice for those who care for the environment as much as they care about good food and a warm home.



5 A design classic

The iconic smooth lines, attractive colours and solid reliability of a Rayburn have created a design classic that blends in perfectly with any home. The compact dimensions of the 200 Series perfectly suit smaller kitchens, whilst the 600 has the largest hotplate on the market and a main oven that's a full 16% bigger than other smaller Rayburn models.

6 A proud heritage

For 65 years, the Rayburn has been made by skilled craftsmen at the company's historic foundry in Coalbrookdale, Shropshire – the birthplace of the Industrial Revolution. We are hugely proud that time honoured traditions of skilled craftsmen have been passed down from one generation to the next and that each and every model is made here in the UK.

7 Fuel options and colours to suit every home

Choice of fuel is becoming increasingly important so we have a range of fuel options to choose from. These include wood, solid fuel such as manufactured smokelsss fuel (MSF) or peat briquettes, propane gas, natural gas and kerosene oil. Plus with seven colour options to choose from, you're sure to find one that's perfect for your kitchen. For more information see pages 14 and 42.

8 Controllable, flexible and programmable

In keeping with the latest home heating and hot water systems, all modern Rayburn cookers are fully programmable, fitted with thermostats. Some even benefit from digital controls. Sophisticated digital sensors monitor both the oven and boiler to ensure constant temperatures and an advanced control unit will alert you of any issues. The flexibility to decide when you need your Rayburn on or off, in turn means lower fuel bills.

9 70% of every Rayburn is made from recycled materials

Unlike other types of cooker, every Rayburn is almost completely recyclable, with 70% of each Rayburn made from used materials such as lamp posts, drain covers, old cast iron cookers, old machinery and much more.

10 A wide range of boilers to power any size of home

From the smallest model in our 200 Series that can fuel two or three radiators, to the largest of the 800 Series that can heat up to 30 radiators, there's a boiler to suit any size of home. What's more, the use of the very latest boiler design and burner technologies deliver the high levels of efficiency you would expect from modern heating systems.

Simply better food

Rayburn cast iron ovens use the principle of indirect heat, which is kind to food and locks in flavour, moisture and goodness. Generations of devoted Rayburn owners will testify to the difference.

From high-heat cooking, which helps bring out the best in vegetables, to roasting and brilliant baking, the Rayburn is master of all culinary styles.

Nothing is simpler, nothing is easier, nothing gives you such fantastic results – whether you're cooking a simple dish or the most complex of modern recipes, you can rely on the Rayburn to perform beautifully.

Master of all culinary styles

Bake

Indirect radiant heat will help you create feather light pastries, beautifully baked cakes and wonderfully moist breads.

Fry & Stir-Fry

The intense heat of the hotplate means steaks can be quickly seared, producing meat that is branded on the outside and tender inside. The boiling end of a Rayburn's hotplate delivers a perfect stir-fry in minutes.

Roast

Roasts are quick and easy in the main oven. Food is cooked evenly with minimum shrinkage. Alternatively slow roasting gives meltingly tender results.

Grill

Delicious, tasty grills. Bacon, fish, tomatoes, chops and that Sunday morning speciality of a full British breakfast, can all be grilled at the top of the main oven.

Steam

You can use the simmering end of the hotplate or the main oven, on a low setting, to steam anything from a light sponge pudding, to a pan of root vegetables.

Slow Cooking

With the Rayburn's main oven running at an idling rate, you can create rich, succulent stews, casseroles, curries and soups.

Boil

The heat is graduated along the hotplate so that you can bring a big pot of rice or potatoes quickly to the boil then just slide them sideways to reduce the heat.

Griddle Cooking

Unlike most other range cookers, you can cook directly on a Rayburn's hotplate, perfect for a tasty lunchtime toastie or for making drop scones and pancakes.

Nothing cooks like a Rayburn

The combination of ovens and hotplates ensures the Rayburn is perfect for every kind of cooking.

Hotplate

The large hotplate with its stylish iconic insulating lids is delightfully simple to use, offering gentle simmering at one end and rapid boiling at the other. It can also be used for toast, drop scones, pancakes, scallops and more – a truly versatile cooking surface.

Main oven

The large capacity main oven can be used for a variety of cooking techniques from roasting to grilling to baking – and because the ovens are all vented into the flue the flavours from one dish will not taint another – so a whole range of foods from cakes to succulent roast joints can be cooked together – maximising the capacity of the Rayburn and minimising your effort!

Lower oven

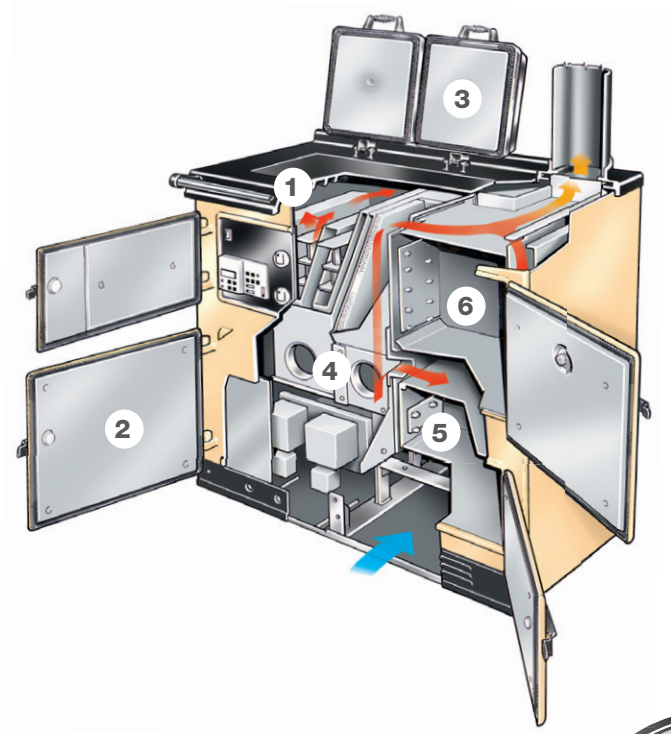
Complementing the hotplate and main oven the lower oven has the same benefits of all round heat and runs up to half the heat of the main oven. It is ideal for gentler items such as slow cooked and rich tasting casseroles and perfectly steamed, healthy, flavourful root vegetables.

The inside story

Today's Rayburn cookers are the pinnacle of efficiency and flexibility.

A Rayburn is a totally flexible and controllable cast iron range cooker that will transform your kitchen into a warm welcoming space. It has the capability to power your radiators, supply all the hot water you could need and using the cast iron ovens creates the most delicious food.

Once installed, your Rayburn will virtually look after itself. The ovens are self-cleaning, the flue spirits away unwanted oven condensation and cooking smells. And with a regular service (dependent on your model), your Rayburn will perform day in, day out with maximum efficiency. That's why it's not simply a purchase, it's a solid investment for years to come.



1. The hotplate

A solid one-piece cast iron construction, with heat graduated along its length. As with a professional chef's hotplate, it's so easy to slide pans from simmering to boil – or any temperature in between. Larger models will take up to eight saucepans with ease.

2. Oven doors

Positive door action makes the doors easy to close with just a push, while rope door seals provide excellent insulation.

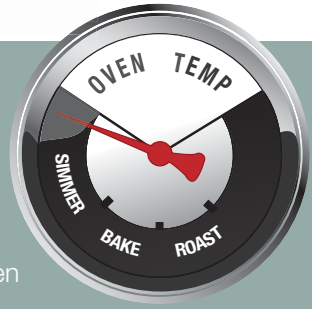
3. Insulated lids

When the insulated lids are in the closed position they retain hotplate heat, leaving the highly polished finish warm to the touch.

4. Heat source burner unit

This varies from model to model, some having a continuous burn feature, others having advanced high power units which allow on/off operation.

5. Lower oven



The lower oven can be either a cooking oven or warming oven, dependent on the model. The cast iron cooking oven operates at half the main oven temperature, whilst the sheet metal warming oven operates at one third.

6. Main oven

The main oven is made from cast iron and using indirect heat, the oven can cook with the gentle efficiency that is unique to an authentic range. A thermodial in the main oven door gives a guide to the centre oven temperature.

Simmer:	90° – 150°C
Bake:	150° – 200°C
Roast:	200° – 250°C

GOOD FOOD

HOT BATHS

All your heating needs in one cast iron appliance

With a Rayburn central heating range cooker you get the satisfaction of knowing that you are minimising effort and energy – all your cooking, heating and hot water needs in one neat package. That means you can enjoy a cosy, warm kitchen, hot water for all the family and heating for the rest of the home from one stunning appliance.

Rayburn boilers are stringently tested to give proven performance and efficiency. They are designed to operate from a variety of fuels, each with highly developed combustion chambers and advanced burner technologies. Whether it's solid fuel, wood, oil or gas, Rayburn has a model to suit your heating needs, with a variety of boiler outputs that will heat 2 or 3 radiators right up to a massive 30 radiators. Plus of course a constant supply of hot water!

Model	216SFW	345W	355SFW 440K 440KB	460K 460KB	480 Models	499K 499KB	660K	680 Models	699K	880K	8120K	8150K
Average no. of radiators*	2/3	6	8	12	16	20	12	16	20	16	24	30

* Standard 1.5kW radiator

Energy efficient heating and hot water

We understand that a reliable heating system is essential in order to provide comfort and hot water all year round. That's why our boilers and burners are engineered without compromise to ensure the highest reliability and quality.

Some of our models now offer 'A' rated efficiency oil and gas condensing central heating boilers which have the highest efficiencies in the market for cast iron cookers. Such high efficiency means that you will consume less oil or gas, helping to reduce your heating bills over time.

Our intelligent Eco-mode setting also encourages fuel efficiency and energy savings, with two fully automatic burners allowing hot water and heating to be controlled independently of cooking.

WARM HOME

Controllable, flexible and programmable

We all need the flexibility to change our heating and hot water with the time of day and throughout the seasons. Just like your existing boiler, Rayburn oil and gas central heating cookers are fully programmable, so they can be turned on and off to suit your lifestyle, whatever your heating and cooking requirements. And in keeping with the latest home heating and hot water systems, thermostats and timers help you to stay in control. Some of our models even benefit from digital controls. Sophisticated digital sensors monitor both the oven and boiler to ensure constant temperatures and an advanced control unit will alert you of any issues. The flexibility to decide when you need your Rayburn on or off, in turn means lower fuel bills.

Renewable energy compatibility

What's more, newer models such as the Rayburn 600 Condensing Series, can be part of your energy-efficient lifestyle by integrating with heating and hot water systems that are supplied jointly with renewable energy from sources such as solar power, heat pumps and wood burning stoves.

Third party tested

The use of the latest boiler design and burner technologies delivers high levels of efficiency. Independently proven and verified, all Rayburn twin burner appliances meet the minimum standards required as stated in the revised Building Regulations Part L (England and Wales). They exceed the minimum SEDBUK requirements, indeed our condensing models deliver in excess of 92% efficiency and Rayburn products are listed on the efficiency website www.rangeefficiency.org.uk. In addition, all oil appliances are manufactured to OFCERT standards and gas appliances are all CE approved. All solid fuel and wood burning Rayburns are HETAS approved.

A fuel to suit all homes and needs

With a Rayburn cooker, there's a model to suit all fuel types.

Solid fuel

Solid fuel is an efficient and economical method of fuelling your home and every solid fuel Rayburn can be fuelled with manufactured smokeless fuel (MSF), compressed heat logs and peat briquettes. Rayburn solid fuel and wood fired cookers offer maximum flexibility, performance and economy through a clever combination of air intakes, dampers and levers.

Enjoy low running costs through this efficient and economical method of cooking and heating your home.

Wood

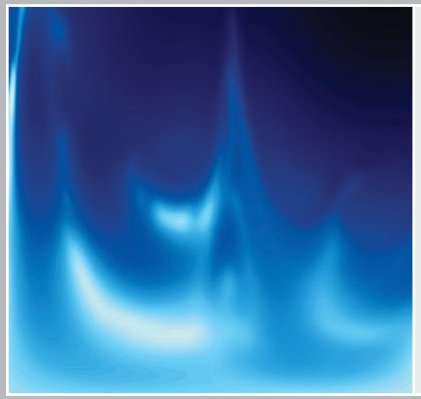
Wood is a renewable resource and the most environmentally friendly fuel to burn. For those who know that they will only ever want to burn wood we have dedicated models with grates specifically designed to optimise the combustion potential of wood.

Some Rayburn models are also available in 'wood only', with the 345W attracting a lower rate of VAT.

Oil

What could be better than a traditional oil-fired Rayburn for efficient heating and brilliant cooking? Oil heating is one of the most economical fuels for heating and cooking with over 1.5 million homes in the UK opting to use this fuel.

For a warm, cosy home with a plentiful supply of hot water for showers and baths, choose oil heating.



Gas

The Rayburn range offers models designed to run on both natural and propane gas. Propane gas is the cleanest burning rural fossil fuel available and undoubtedly the most versatile. It is a low carbon emitting hydrocarbon fuel available in rural areas, emitting 19% less CO_2 per kWh than oil, 30% less than coal, and more than 50% less than coal-generated electricity distributed via the grid.

Natural gas is increasingly the fuel of choice in today's homes and is the cleanest-burning energy source for your home. The use of natural gas produces less sulphur dioxide (the primary precursor of acid rain), less nitrogen oxides (the primary precursor of smog) and less particulate matter (which can affect health and visibility) than oil or coal.

Natural gas is highly efficient and about 90% of the natural gas produced is delivered to customers as useful energy. In contrast, only about 27% of the energy converted to electricity reaches consumers.

Sustainable, renewable, controllable

The art of wood burning

A clean burning, wood fired Rayburn uses indirect heat technology to create a stable, controllable heat source. But to obtain the best results from your Rayburn, it's important to use properly seasoned wood as this provides the most heat with the least smoke, burning cleanly and efficiently preventing the production of tar deposits in the chimney.

Once timber has been cut to length for the Rayburn's large firebox, the logs need to be split to expose the inner surface to allow moisture to evaporate and the wood to season.

Stack and leave for six months to a year, preferably under cover, for the moisture to reach the ideal level of 20% or below – "cut in Autumn, burn the next". Wood blocks or peat briquettes can also be burnt.

For best results use a mixture of soft and hard woods. Dry soft woods give a quick, hot fire to bring the cooker quickly up to temperature after idling. Burn hard woods for more prolonged burning once a desired temperature has been reached or for through the night.

AGA RAYBURN
HOME ENERGY MANAGEMENT

Eco-Connect – integrating traditional heating systems with renewables

AGA Rayburn now has an innovative award-winning system called Eco-Connect which enables you to link your renewable energy Rayburn central heating cooker to an automatic boiler, or allowing integration of a wood burning stove and solar thermal panels.

This new system makes integrating traditional heating systems and appliances using energy from renewable sources a whole lot easier.

For further information on Eco-Connect call **0845 762 6147 or visit www.agarayburn.co.uk.**

For your nearest stockist call **0845 762 6147** or visit **rayburn-web.co.uk**

800 Series

COOKER

CENTRAL HEATING

DOMESTIC HOT WATER

Available as a combined cooker, central heating and hot water system. Please refer to page 39 for full specifications. Designed to run on commercial kerosene oil.

Versatility and performance on a larger scale

The 800 Series offers everything you would expect from a central heating Rayburn only on a larger scale. It is the largest in the collection, designed with the same reliability that sets Rayburn apart.

As well as looking great and performing brilliantly, the 800 Series provides all the heating and hot water a busy household could need. The boiler and cooker run independently of each other and are controlled by a timer which means you can programme your Rayburn before you go out so it's ready for when you come home. Rayburn 800 Series cookers are fuelled by oil with a pressure jet burner. Available with boiler outputs ranging from 80,000 to 150,000 BTU's they work well in a large property typically heating up to 30 standard sized radiators.

Did you know?

Use the top of the main oven for easy grilling - fat splashes are carbonised and odours are vented to the outside, so no constant attention is required.

About the Rayburn 800

- Largest Rayburn available
- Two cast iron ovens of equal size, the largest of any Rayburn model
- Kidney shaped hotplate with round stainless steel insulated lids
- Independently controlled boiler and cooker
- Remote programmer for total control
- Boiler output capable of heating up to 30 radiators

RAYBURN from AGA

For your nearest stockist call **0845 762 6147** or visit **rayburn-web.co.uk**

600 Series

COOKER

CENTRAL HEATING

DOMESTIC HOT WATER

Available as a cooker only or combined cooker, central heating and hot water system. Please refer to page 39 for full specifications. Designed to run on commercial kerosene oil.

Cast iron range cooking with ‘A’ rated boiler technology

Beneath the classically beautiful exterior of the Rayburn 600 lies a highly-efficient combined heating and cooking system that creates mouth-watering dishes, a wonderfully warm home and piping hot water, just when you need it.

Rayburn 600 models have the largest cast iron hotplate on the market with space for 8 saucepans. Cooks will also love the main oven (a full 16% larger than other smaller Rayburn models), with its unrivalled four heat zones, which mean it is perfect for grilling, roasting, baking and simmering. Plus it has a 34 litre capacity lower oven that produces an even, radiant heat at approximately half the temperature of the main oven - ideal for casseroles, steamed root vegetables and puddings. Advanced digital controls also allow you to programme your cooker to come on automatically when you are out, so it is always ready when you need it.

The Rayburn 600 is capable of heating up to 20 radiators and is compatible with all modern heating systems. Its intelligent Eco-mode setting encourages fuel efficiency and energy savings and it also benefits from two fully automatic burners that allow you to control hot water and heating independently from the cooker. Plus with ‘A’ rated condensing boiler models available, the Rayburn 600 Series offers you a truly flexible and efficient solution to all your cooking and heating requirements.

Did you know?

Because the ovens are vented into a flue, one dish will not flavour another when cooked in the same oven

About the Rayburn 600

- Cast iron cooking excellence with the versatility of on/off controls
- Largest rectangular hotplate of any cast iron cooker
- Continuous thermostatic monitoring of oven temperatures for consistent cooking and faster warm-up times
- Digital controllability to suit your home and lifestyle, whilst minimising energy waste
- Independently controlled boiler and cooker
- Available with an ‘A’ rated boiler with over 92% efficiency
- Boiler output capable of heating up to 20 radiators

RAYBURN from AGA

For your nearest stockist call **0845 762 6147** or visit **rayburn-web.co.uk**

680KCD

COOKER

CENTRAL HEATING

DOMESTIC HOT WATER

Available as a combined cooker, central heating and hot water system. Please refer to page 39 for full specifications. Designed to run on commercial kerosene oil.

Condensing boiler technology that fits virtually anywhere

The revolutionary Rayburn 680KCD offers the latest in condensing boiler technology, giving increased efficiency whilst also delivering excellent cooking performance along with hot water and central heating.

Independently tested, the Rayburn 680KCD models achieve an 'A' efficiency rating, with its Eco-mode setting ensuring the boiler runs at its optimum setting and highest efficiency possible (at least 92%) – meaning lower fuels bills and reduced emissions.

The balanced flue option can be installed on any external wall, whilst the brand new conventional flue model, the first of its kind on the market, can be positioned virtually anywhere in the kitchen.

About the Rayburn 680KCD

- Cast iron cooking excellence with the versatility of on/off controls
- Large rectangular hotplate
- Independently controlled boiler and cooker
- Rapid response – can be turned on/off and up/down as required
- Eco-mode ensures the 'A' rated boiler runs at 92%+ efficiency
- Can be positioned virtually anywhere in the kitchen
- Boiler output capable of heating up to 16 radiators

Did you know?

Using the hotplates and ovens in combination means you have every level of heat available for every kind of cooking.

RAYBURN from AGA

For your nearest stockist call **0845 762 6147** or visit **rayburn-web.co.uk**

400 Series

COOKER

CENTRAL HEATING

DOMESTIC HOT WATER

Available as a cooker only or combined cooker, central heating and hot water system. Please refer to page 39 for full specifications. Designed to run on commercial kerosene oil, natural gas or propane gas.

Highly efficient and truly versatile

Rayburn 400 models are perfect for today's fitted kitchens, compatible with the standard height and depth of 600mm worktops. They also offer fabulous performance, be it for cooking, heating or hot water. With central heating models providing a variety of heating outputs, they are suited to many sizes of home.

Most of the models feature an integral timer, plus the option of an external programmer, giving you the flexibility to control your cooking and heating requirements. And the flexibility doesn't stop there. A 400 Series Rayburn can either be flued through a suitable chimney or the power flue models allow the cooker to be installed virtually anywhere.

About the Rayburn 400

- Large capacity cast iron ovens
- Integral automatic oven timer ensures oven is up to temperature when needed
- Optional external programmer on most models
- No need for a chimney with power and balanced flue models
- Compatible with standard kitchen worktop heights and depths
- Boiler output capable of heating between 8 and 20 radiators

Did you know?

Keep a mug of coffee hot whilst chatting on the phone by leaving it on a piece of kitchen paper on the top plate.

RAYBURN from AGA

For your nearest stockist call **0845 762 6147** or visit **rayburn-web.co.uk**

480CD

COOKER

CENTRAL HEATING

DOMESTIC HOT WATER

Available as a combined cooker, central heating and hot water system. Please refer to page 39 for full specifications. Designed to run on natural gas.

‘A’ rated efficiency from a design classic

With its high gloss enamelled surface and strong clean lines, like all Rayburns, the 480CD is a design classic that will immediately individualise the feel and style of your kitchen. The 480CD has a balanced flue, which means that there is no need for a chimney and it can be conveniently situated against any suitable outside wall.

Independently tested, results show the boiler to be 90% energy efficient - an ‘A’ rating, which means lower fuel bills and reduced emissions. This level of efficiency is achieved because the Rayburn 480CD uses modern gas condensing boiler technology, with a proven, super-efficient heat exchanger built in which utilises the heat energy from the boiler’s exhaust gases, (lost to the atmosphere with a conventional boiler), to also heat the water in the system.

What’s more, it is fully modulating so that it only produces the output required. This means it can heat a two bedroom flat as efficiently as a six bedroom house, with the ability to heat up to sixteen radiators. And with its Eco-mode setting, it can regulate the temperature of the water within the system to keep it at the optimum level.

Did you know?

Dry awkward-shaped metal cooking utensils and kitchen gadgets, graters, etc. on the warm top plate so they don’t go rusty in storage.

About the Rayburn 480CD

- ‘A’ rated, fully modulating gas condensing boiler with 90%+ efficiency
- Rapid response – can be turned on/off and up/down as required
- Hotplate accommodates up to 6 saucepans
- Large capacity cast iron ovens
- Integral oven timer ensures oven is up to temperature when needed
- No need for a chimney thanks to its balanced flue
- Boiler output capable of heating up to 16 radiators

RAYBURN from AGA

For your nearest stockist call **0845 762 6147** or visit **rayburn-web.co.uk**

300 Series

COOKER

CENTRAL HEATING

DOMESTIC HOT WATER

Available as a cooker only, cooker and hot water system or combined cooker, central heating and hot water system. Please refer to page 38 for full specifications. Designed to run on commercial kerosene oil, smokeless fuel, seasoned wood and peat briquettes.

Compact performance with ultimate flexibility

Offering ultimate flexibility and great performance, the Rayburn 300 models work well in both traditional and contemporary spaces and deliver exceptional performance. You can choose to use models from this range for simply cooking, cooking and hot water or as a fully combined cooking, hot water and central heating system. And some Rayburn 300 models can be fuelled with natural, carbon neutral wood.

A generous hotplate takes up to five saucepans and is complemented by a main cooking oven and large warming oven.

About the Rayburn 300

- Compact design
- Manual controls (some models offer thermostatic controls)
- Cast iron cooking excellence with the versatility of on/off controls on selected models
- Carbon neutral wood burning models available
- Independently controlled cooking and heating on selected models
- Boiler output capable of heating up to 8 radiators

Did you know?

Children's paintings, collages and appliqué masterpieces will quickly dry out on a tray on a chef's pad on top of the hotplate lids.

RAYBURN from AGA

For your nearest stockist call **0845 762 6147** or visit **rayburn-web.co.uk**

200 Series

COOKER

CENTRAL HEATING

DOMESTIC HOT WATER

Available as a cooker only, cooker and hot water system or combined cooker, central heating and hot water system. Please refer to page 38 for full specifications. Designed to run on natural gas, propane gas, commercial kerosene oil, smokeless fuel, seasoned wood and peat briquettes.

A compact model, perfectly at home in any kitchen

With all the power and efficiency you would expect from a Rayburn, in a compact size, the 200 Series is ideal for smaller kitchens. Featuring a hotplate with graduated heat, a large main oven and either a lower cooking oven or warming oven depending on fuel type, the 200 Series offers superb cooking and heating performance in a compact package.

Models vary in their offering, so you can choose from cooking, cooking and hot water or a combined cooking, partial central heating and hot water system.

Did you know?

Use the gentle warmth on the top of the Rayburn to soften, melt or warm ingredients for cooking. Soften butter, melt chocolate and warm flour in its mixing bowl for brilliant bread-making.

About the Rayburn 200

- Compact design
- Manual controls
- Cast iron cooking excellence with the versatility of on/off controls on selected models
- Independently controlled cooking and heating on selected models
- Boiler output capable of heating up to 2-3 radiators

RAYBURN from AGA

For your nearest stockist call **0845 762 6147** or visit **rayburn-web.co.uk**

XT

COOKER

Available as a cooker only. Please refer to page 39 for full specifications. Designed to run on commercial kerosene oil and natural or propane gas.

Urban living that's cast iron

Exceptionally chic and unashamedly stylish, the XT brings a whole new look to range cooking, daring to be different and strongly independent. Truly a range cooker like no other, traditional design principles and modern manufacturing techniques have been combined to create an efficient range cooker. A breathtaking kitchen centrepiece, suited to contemporary urban living, with its sleek lines, solid cast iron construction and beautiful enamel finish. Equally at home in the suburbs, the Rayburn XT is sufficiently compact to add a touch of understated elegance to period homes.

With looks to inspire, contemporary design and outstanding features, the XT also comes with Rayburn's legendary reliability built in and will deliver assured performance year after year.

Did you know?

Take the chill off red wine by placing the opened bottle on a folded cloth for a short while at the back of the Rayburn.

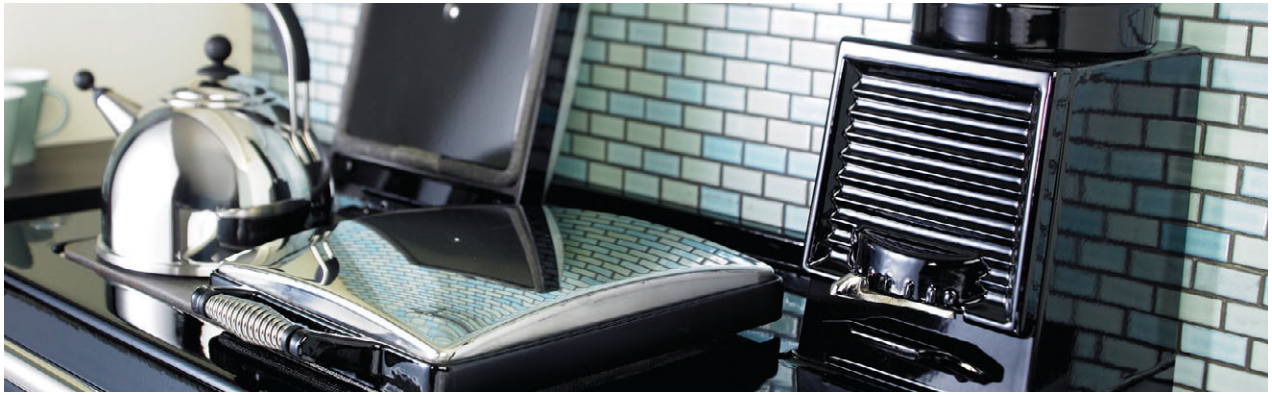
About the Rayburn XT

- Elegant, retro design
- Large capacity cast iron ovens
- Large hotplate accommodating up to 8 saucepans
- Rapid response – can be turned on/off and up/down as required
- Integral oven timer ensures oven is up to temperature when needed
- Can be positioned almost anywhere thanks to its power flue – perfect for urban living

RAYBURN from AGA

For your nearest stockist call **0845 762 6147** or visit **rayburn-web.co.uk**

Your guide to flue types and options



What is a flue and what does it do?

When we burn a fuel to release heat, gases are produced that need to be safely discharged to the outside atmosphere, where they quickly and harmlessly disperse. Solid fuel and wood burning appliances need a flue to create a movement of air and thus oxygen across the firebed to make them burn. The ‘flue’ is the means used to convey the ‘products of combustion’ from the cooker to outside. Any objectionable smells created are therefore also carried away by the flue.

A flue can be part of a chimney, but there are various types and options. Rayburn cookers offer a choice of three flue options, dependent on the model: conventional, balanced and power flue.

Conventional flue

A conventional flue (also known as open flue) uses a flue continuously rising from the top of the cooker and terminating above the highest part of the roof. A chimney built of stone or brick can be used for this purpose, providing that the inside is lined with an acid resistant material, again commonly referred to as the ‘flue’.

Alternatively the flue-pipe from the cooker can be taken all the way up using special prefabricated flue systems consisting of twin-wall pipe and usually manufactured from stainless steel.

Conventional flued cookers can be sited on internal or external walls within the property as convenient.

Models requiring conventional flues or open flues:
Oil - 200, 300, 400, 600, 800
Gas - 200, 480AG
Multifuel & Wood - 200, 300

Conventional flue

Balanced flue (oil models)

Power flue / Balanced flue (gas models)

Balanced flue

A balanced flue (sometimes more correctly referred to as a room-sealed appliance) can be a solution where a property has no masonry chimney and a freestanding flue-pipe would be inappropriate.

It uses two twin pipes or ducts coming straight from the back of the cooker through the wall to outside. One tube brings a fresh air supply into each of the burners, whilst the other discharges the products of combustion. On oil-fired models this takes the form of two rectangular ducts, whilst the gas-fired cooker has two concentric tubes. Terminals are externally covered by a protective cage.

Oven venting is still a product feature and benefit. A separate copper pipe travels from the ovens to outside to remove cooking smells and condensation, sometimes assisted by a small electric fan on the oil-fired models.

Models using balanced flues:
Oil - 400 central heating models, 680KCD
Gas - 480CD

Power flue

A power flue may be the answer for properties where there is no conventional chimney and offers the flexibility for the cooker to be sited on an external or internal wall, even within an island or peninsular setting.

It uses a single, stainless steel flue-pipe, diameter 54mm. A variable speed, low voltage electric fan is fitted externally to provide the necessary suction.

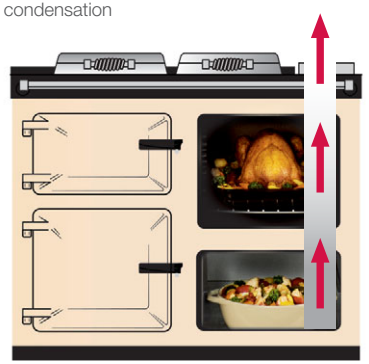
A basic flue installation kit is supplied with the product, suitable for most installations up to 3m. Additional flue-pipe fittings and fastenings are available including 90 and 45 degree angle bends to allow flexibility of the flue route.

Models using power flues:
Oil - 400 cooker only model, XT

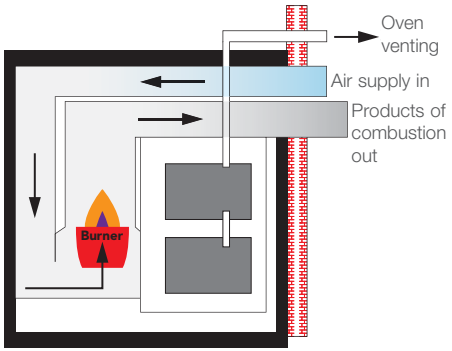
Notes

1. A properly installed flue system is essential for the safe and efficient operation of a Rayburn.
2. If you are planing to use an existing masonry chimney, it must first be inspected, tested and swept.
3. Our product installation instructions are available for downloading on our website, **www.rayburn-web.co.uk**.
4. Most Rayburn dealers are able to arrange for home surveys and offer pre-installation advice.
5. The installation and commissioning of range cookers must be carried out by a competent person and is ‘notifiable work’ to the local authority.
6. Flues and chimneys need routine inspection and cleaning, particularly solid fuel or wood burning models.

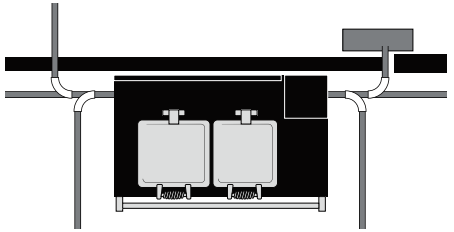
Venting of cooking smells and condensation



How a balanced flue works



Power flue route options



The Rayburn Guild

The Rayburn Guild is a network of authorised retailers and independent engineers, all of whom have been specially trained and are committed to providing a first class installation and after-sales service. They offer expert advice to ensure you find the Rayburn model that fully matches your requirements – from cooking only to complete cooking and central heating systems.

The Rayburn Guild ensures the best experience possible from the moment you enter the shop, to the day your new Rayburn is installed.

For details of your nearest Rayburn Guild engineer, visit **www.rayburn-web.co.uk.**

Warranty

Your Rayburn cooker comes complete with a free three year warranty on parts and a one year warranty on labour. Subject to installation by a member of the Rayburn Guild and registration with Rayburn, the warranty period is extended to one year labour and five year parts on selected models.

ASSURED PERFORMANCE 3 YEAR WARRANTY

Installation

- We recommend that you have a site survey carried out by a suitably qualified and competent installer to ensure you choose a Rayburn that fully meets your needs and requirements.
- In common with all heating appliances, a Rayburn must always be installed, commissioned and serviced by a qualified and trained heating engineer. An oil-fired Rayburn should be installed by an OFTEC registered engineer, who will complete the necessary completion certificate. A gas-fired central heating Rayburn must be installed by a GAS SAFE registered engineer (holding CKHB1) and a HETAS engineer must install a solid fuel Rayburn. If installation is to be by other persons, the local authority Building Control Office must be notified in accordance with current Building Regulations (England & Wales).
- Rayburns must be installed in accordance with the manufacturer's installation instructions, relevant Building Regulations and British Standard Codes of Practice.
- The Rayburn must be installed on a solid, level floor or on a base of incombustible material which is capable of supporting its total weight.
- Before connecting a Rayburn to its flue, or inserting a liner into a flue that has been previously used, the flue must be thoroughly swept of any soot and loose materials.

Commissioning

- Under no circumstances should a Rayburn which needs commissioning be turned on before commissioning has been completed.
- Commissioning will normally be carried out upon completion of the installation by the competent installer.
- Where third party commissioning has to occur, additional costs will be incurred for travelling to remote or difficult sites, or where, once on site it is found that the installation is incomplete and commissioning cannot be carried out.

Servicing

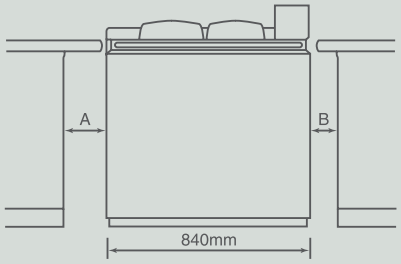
- Always use a fully trained, competent engineer.
- Dependent upon the model of Rayburn, servicing should be carried out once or twice a year.
- Spares are available through your local Rayburn Specialist. The heating engineer should only use genuine Rayburn parts.
- Solid fuel and wood burning Rayburns, in addition to having the chimney swept, will require regular cleaning of the appliance flueways, which can be carried out by the user, according to the manufacturer's instructions.
- Rayburn reserve the right to make alterations to the design, material and construction of the appliance. This brochure is produced as a buying guide and is not intended as a substitute for the installation and user instructions.
- For details of your nearest Rayburn Guild engineer, visit **www.rayburn-web.co.uk.**

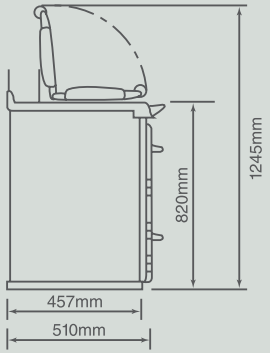
Performance and Efficiencies

- All Rayburn products are independently accredited by third party bodies, covering performance and safety.
- All gas appliances are CE approved, oil appliances are fully tested to OFCERT standards and solid-fuel domestic appliances are approved by HETAS.
- At Rayburn we are committed to supporting the government energy efficiency initiatives and to this end our products are designed to comply with the requirements of the latest building regulations.

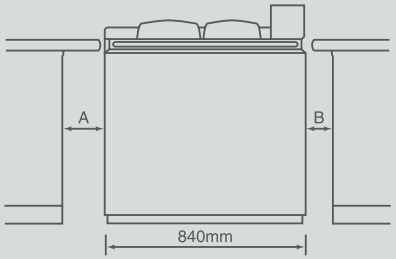
Dimensions

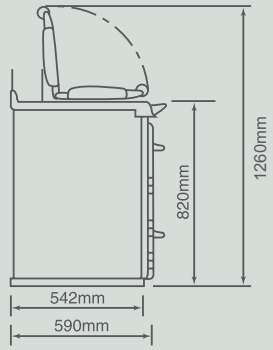
200 Series



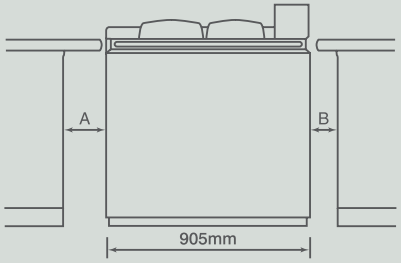


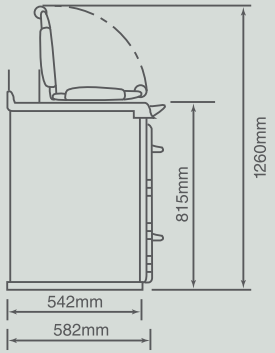
300K & 308K



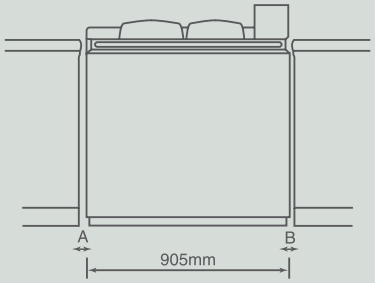


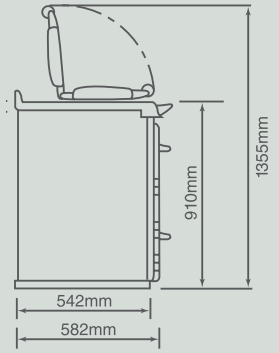
300 Series



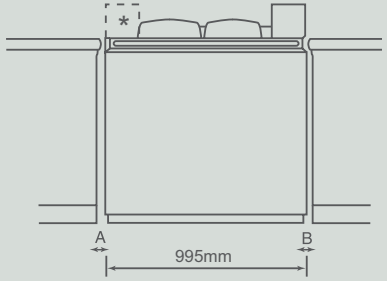


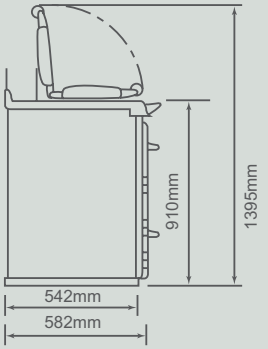
400 Series



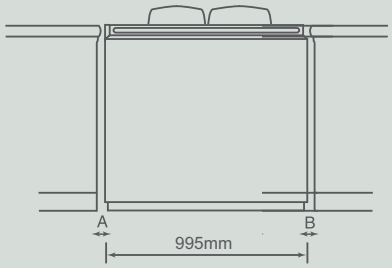


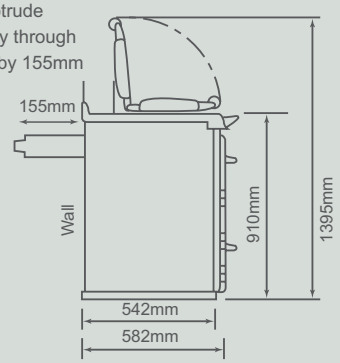
600 & 680KCD C/F





680KCD

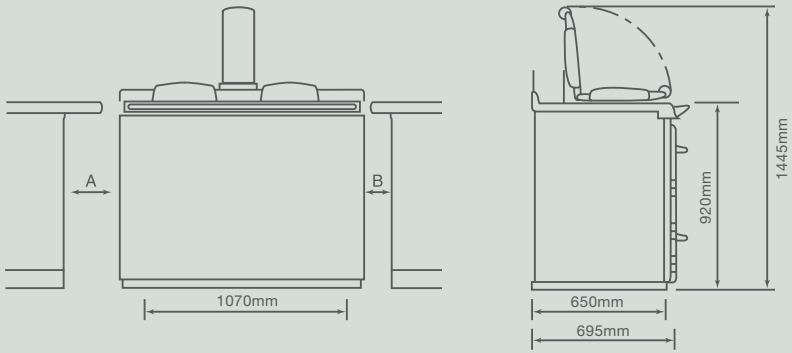




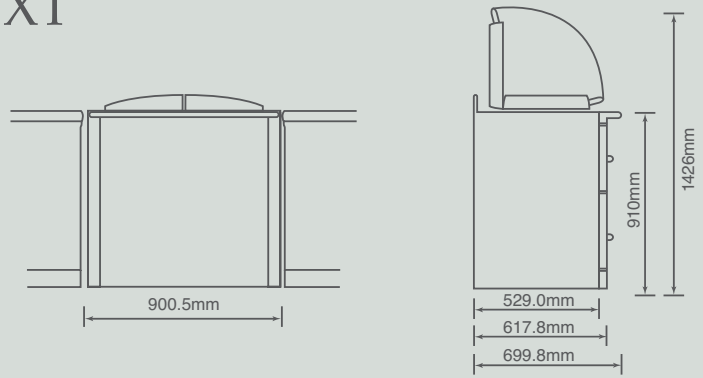
* Flue shown above is for 680KCD C/F model only, which uses a condensing flue.

* Flue shown above is for 680KCD model only, which uses a balanced flue (x2) and must be installed against an external wall in line with Building Regulations. 680KCD has separate flue outlets for cooking and heating functions.

800 Series



XT



1. On certain products, note dimensions A and B, as a space may be required between adjacent surfaces. Flush fitting is possible with 400 and 600 series models.
2. Typical dimensions only, please note therefore, slight differences dependent on model, please refer to individual product and technical guide instructions.
3. The Rayburn 600 will sit flush with a 600mm worktop. It is advisable to check the actual size/width of your appliance before finally fixing any kitchen units since enamelled cast iron can vary in size.

Hotplate & Oven Dimensions				
Model Series	Height	Width	Depth	Oven Capacity
200 Series				
Hotplate	-	543mm/21.3ins	197mm/7.8ins	-
Main Oven	305mm/12ins	356mm/14ins	403mm/15.8ins	41.9L
Lower Oven	203mm/8ins	356mm/14ins	403mm/15.8ins	27.7L
300 Series				
Hotplate	-	543mm/21.3ins	273mm/10.7ins	-
Main Oven	305mm/12ins	356mm/14ins	403mm/15.8ins	41.9L
Lower Oven	203mm/8ins	356mm/14ins	403mm/15.8ins	27.7L
400 Series				
Hotplate	-	543mm/21.3ins	273mm/10.7ins	-
Main Oven	305mm/12ins	356mm/14ins	403mm/15.8ins	41.9L
Lower Oven	203mm/8ins	356mm/14ins	403mm/15.8ins	27.7L
600 Series				
Hotplate	-	600mm/23.6ins	354mm/13.9ins	-
Main Oven	310mm/12.2ins	370mm/14.6ins	410mm/16.1ins	47.0L
Lower Oven	224mm/8.8ins	370mm/14.6ins	410mm/16.1ins	34.1L
800 Series				
Hotplate	-	852mm/33.5ins	392mm/15.4ins	-
Main Oven	330mm/12.9ins	400mm/15.7ins	480mm/18.8ins	59.3L
Lower Oven	330mm/12.9ins	400mm/15.7ins	480mm/18.8ins	59.3L
XT				
Hotplate	-	605mm/23.8ins	355mm/13.9ins	-
Main Oven	305mm/12ins	356mm/14ins	403mm/15.8ins	41.9L
Lower Oven	203mm/8ins	356mm/14ins	403mm/15.8ins	27.7L

Please note that the hotplate is not controlled independently of the ovens.

Specifications

	200G	200L	200SFW	208G	208L	212SFW	216SFW	300W	300K	308K	345W	355SFW	400L	400G	400K	400GPF	400KPF
Function																	
Cooking	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔
Domestic hot water (DHW)				✔	✔	✔	✔			✔	✔	✔					
Central heating							✔				✔	✔					
Ovens																	
Cast iron main oven	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔
Cast iron lower cooking oven	✔	✔											✔	✔	✔	✔	✔
Lower warming oven			✔	✔	✔	✔	✔	✔	✔	✔	✔	✔					
Controls																	
Manual			✔	✔	✔	✔	✔	✔	✔	✔	✔	✔					
Thermostatic	✔	✔									✔	✔	✔	✔	✔	✔	✔
Integral programmer													✔	✔	✔	✔	✔
Optional external programmers	✔	✔											✔	✔	✔	✔	✔
Fuel																	
Propane gas		✔			✔								✔				
Natural gas	✔			✔										✔		✔	
Commercial kerosene to BS2869, Class C2									✔	✔					✔		✔
Manufactured Smokeless Fuel (MSF), wood or peat			✔			✔	✔					✔					
Wood only								✔			✔						
Flue system																	
Conventional	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔		
Balanced																	
Power flue																✔	✔
Central heating hot water system																	
Fully pumped open & sealed systems																	
Gravity DHW & pumped open heating systems							✔				✔	✔					
Gravity DHW				✔	✔	✔				✔							
Hot water storage																	
Suitable for most cylinder sizes																	
190 Litres (40 Gallons)							✔				✔	✔					
140 Litres (30 Gallons)				✔	✔	✔				✔							
Boiler output																	
Btu/h	N/A	N/A	N/A	8,000	8,000	6,000	*16,000	N/A	N/A	8,000	**31,000	*40,000	N/A	N/A	N/A	N/A	N/A
kW	N/A	N/A	N/A	2.3	2.3	1.9	4.7	N/A	N/A	2.3	9	11.7	N/A	N/A	N/A	N/A	N/A
Average no. of radiators (typically 1.5kW output)	N/A	N/A	N/A	N/A	N/A	N/A	2/3	N/A	N/A	N/A	6	8	N/A	N/A	N/A	N/A	N/A
Rapid response													✔	✔	✔	✔	✔
Electrical supply required	✔	✔											✔	✔	✔	✔	✔
Weight (kg)	275kg	275kg	240kg	275kg	275kg	300kg	305kg	380kg	300kg	300kg	370kg	370kg	326kg	326kg	326kg	326kg	326kg

Boiler outputs based on refuelling every 2/3 hours. *Based on burning MSF (3hr refuelling cycle). **Based on burning logs (1½ hours refuelling cycle)

Specifications

	440K / 440KB	460K / 460KB	480CD	480AL	480AG	480K / 480KB	499K / 499KB	600K	660K	680K	680KCD	680KCD C/F	699K	880K	8120K	8150K	XT
Function																	
Cooking	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔
Domestic hot water (DHW)	✔	✔	✔	✔	✔	✔	✔		✔	✔	✔	✔	✔	✔	✔	✔	
Central heating	✔	✔	✔	✔	✔	✔	✔		✔	✔	✔	✔	✔	✔	✔	✔	
Ovens																	
Cast iron main oven	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔
Cast iron lower cooking oven	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔
Lower warming oven																	
Controls																	
Manual																	
Thermostatic	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔
Integral programmer	✔	✔	✔			✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔
Optional external programmers				✔	✔				✔	✔	✔	✔	✔				✔
Fuel																	
Propane gas				✔													✔
Natural gas			✔		✔												✔
Commercial kerosene to BS2869, Class C2	✔	✔				✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔
Manufactured Smokeless Fuel (MSF), wood or peat																	
Wood only																	
Flue system																	
Conventional	✔ (K)	✔ (K)		✔	✔	✔ (K)	✔ (K)	✔	✔	✔		✔	✔	✔	✔	✔	
Balanced	✔ (KB)	✔ (KB)	✔			✔ (KB)	✔ (KB)				✔						
Power flue																	✔
Central heating hot water system																	
Fully pumped open & sealed systems	✔	✔ (KB)	✔	✔	✔	✔	✔		✔	✔	✔	✔	✔	✔	✔	✔	
Gravity DHW & pumped open heating systems																	
Gravity DHW																	
Hot water storage																	
Suitable for most cylinder sizes	✔	✔	✔	✔	✔	✔	✔		✔	✔	✔	✔	✔	✔	✔	✔	
190 Litres (40 Gallons)																	
140 Litres (30 Gallons)																	
Boiler output																	
Btu/h	40,000	60,000	80,000	60-80,000	60-80,000	80,000	100,000	N/A	60,000	80,000	80,000	80,000	100,000	80,000	120,000	150,000	N/A
kW	11.7	17.6	23.4	17.6-23.4	17.6-23.4	23.4	29.3	N/A	17.6	23.4	23.4	23.4	29.3	23.4	35.2	43.9	N/A
Average no. of radiators (typically 1.5kW output)	8	12	16	16	16	16	20	N/A	12	16	16	16	20	16	24	30	N/A
Rapid response	✔	✔	✔			✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔
Electrical supply required	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔	✔
Weight (kg)	395kg	395kg	330kg	330kg	330kg	395kg	395kg	350kg	395kg	395kg	395kg	383kg	395kg	498kg	498kg	498kg	350kg

For further details, please contact your nearest Rayburn Specialist or refer to the technical pages on the Rayburn website www.rayburn-web.co.uk.

Frequently asked questions

Do I have to leave my Rayburn on all the time?

Traditional models have been designed for continuous operation and are adjusted to provide the required temperatures. Rapid Response models are designed to be able to be turned on and off as required, and heat up is fast. These can also be operated on a special low setting to give a gentle warmth to the kitchen as well as for off-peak cooking.

Will I have to relearn how to cook with a Rayburn?

No. your Rayburn can be used as easily as any conventional cooker. There are, however, several techniques open to you when cooking on a Rayburn that give better results that are just not possible with a conventional cooker. Each new Rayburn comes with a comprehensive Rayburn cook book full of delicious traditional and contemporary recipes, plus hints and tips to help you get the very best out of your cooker. Rayburn Stockists hold Demonstrations too, which will answer your culinary questions.

Is a Rayburn controlled like a conventional cooker?

Yes, they all offer supreme flexibility and complete controllability for cooking, and on larger models hot water and central heating. Twin burner, Rapid Response models are fast to heat up, giving moderate oven temperatures in around 30 minutes. Models with integral programmes give control to suit modern lifestyles.

Can I cook without running the central heating?

Yes. All twin-burner models have separate burners for cooking and heating. Certain models are also available with an electronic programmer so you can set the heating and cooker to come on independently in anticipation of your return home.

Can I have a Rayburn that is for cooking only?

Yes, there are cooking only models for all fuel types, and some don't even require a chimney with the new power flue option. The Rayburn family of cookers is the largest range available and there is a perfect model to suit every home.

Do you make balanced flue models?

Yes. Unlike many manufacturers we recognise that a balanced flue installation is often an attractive proposition. Both the Rayburn 480CD and 680KCD condensing boiler models feature a balanced flue meaning there is no need for an existing chimney.

How can I grill food on a Rayburn?

Grilling takes place in three ways. Bacon, sausages, tomatoes and so on are placed on a grill rack in the meat tin at the very top of a hot oven where they cook to perfection. A ridged grill pan is heated on the boiling end of the hotplate or on the floor of a hot oven for steaks, cutlets and chops. Grilled or toasted sandwiches can be cooked directly on the hotplate.

Do Rayburns have to be positioned against an outside wall?

No. With the introduction of the power flue gas-fired and oil-fired Rayburns, cookers can now be installed in locations in virtually any position in the kitchen, including island and peninsular settings. Conventional flue models can be fitted on internal or external walls as convenient. Balanced flue models must be fitted against a suitable outside wall.

Where are Rayburns made?

The Rayburn is a British invention and all the castings are made in the Coalbrookdale Foundry in Ironbridge, the birthplace of the Industrial Revolution. Every Rayburn is hand built in Shropshire by our master craftsmen and delivered to the home ready assembled, or in modular form, for easy installation.

Will the kitchen get too hot?

The amount of insulation in a Rayburn, depending on model, is sufficient to provide some warmth to the kitchen as required. Traditional models give a gentle warmth at an idling setting, and more heat when at full operating temperature. Rapid Response models are designed to be turned on and off as required, but may also be run on a low setting if required.

How quickly do they heat up?

Traditional models are designed for continuous operation. To bring the cooker from an idling setting to a moderate oven takes around 40 minutes. Rapid Response models have a very fast heat up from cold, around 30 minutes for a moderate oven.

Do the burners make much noise?

Models are available that are silent in operation, noise levels from most burners are low, pressure jet burners are audible when heating up, but are thermostatically controlled. Pressure jet technology has improved greatly in recent years and the new burners are quieter than ever before.

Are Rayburns expensive to run?

Efficiency ratings for our new models are directly comparable to other premium boilers and therefore a Rayburn costs no more to run than a comparable conventional boiler. Rayburns are made from cast iron, a material that has excellent thermal properties which absorbs and retains heat, making the most of your

fuel. The cookers are also well insulated making for efficient and economical running even when operated continuously. All models are controllable to give total flexibility. Costs will also vary dependant on lifestyle, usage, model and system design. Bear in mind that the presence of a Rayburn in the kitchen will possibly eliminate the need for a radiator.

Are both ovens for cooking?

All Rayburns have a large main cast iron oven, large enough to easily accommodate a 28lb (13kg) turkey. The lower oven is two-thirds the volume of the upper oven. Models with cast iron lower ovens operate at half the temperature of the main oven. Other models feature a warming oven, which is useful for warming dishes, keeping cooked food hot for latecomers and making meringues, drying herbs, etc.

What about cleaning?

The cast iron ovens are genuinely self-cleaning. A wire brush can be used to remove any burned-on deposits in the ovens and on the hotplate. Most spills simply burn off when the oven is at a high setting. The vitreous enamel exterior is easily cleaned using the Rayburn Enamel Cleaner. The stainless steel parts can be cleaned with the Rayburn Stainless Steel and Chrome Cleaner.

How much, approximately, does it cost to install a Rayburn Heatranger?

This will depend entirely on site requirements. A professional site survey will be required with any central heating model installation.

What warranty comes with a new Rayburn and what does it cover?

Three years parts and one year labour. Certain components are chargeable consumable items and will need to be replaced at service intervals. Refer to warranty documentation. Subject to installation by a member of the Rayburn Guild and registration with Rayburn, the warranty period is extended to one year labour and five years parts on selected models.

Is a Rayburn safe for children?

A Rayburn is generally safer than most conventional cookers as there are no naked flames or very hot electric elements to touch. Its controls are also hidden away. Although the 'body' and hotplates of a Rayburn are hot to the touch, its surface temperatures are not likely to cause significant injury. As a general safety matter, children should not be allowed to play with a cooker or its controls or to interfere with fires or burners.

Will we need another cooker for the summer?

Not with our 400, XT, 600 and 800 Series, as they can be turned on during cooking periods only.

What happens in a power cut when a Rayburn is in use?

Solid fuel models, as well as the 208G, 300K and 308K will continue to provide cooking and domestic hot water. All other Rayburns will go into a safe mode when the electricity supply is interrupted and should automatically restart when it is restored. The 200G and 400, 600 and 800 Series models, will not operate during a power cut.

Is fitting included?

No, but all Rayburns are hand finished and delivered pre-built and fully tested, so do not need to be assembled on site (excluding the Rayburn 800 Series). For cooking only models, suitable fuel and flue connections need to be fitted. For hot water and central heating models a competent plumber will need to connect the cooker to your central heating.

Will the chimney need lining?

Generally, yes, but it depends on the flue construction. A professional survey will determine this.

Useful contact information

General Enquires	**0845 762 6147**
Technical	**0845 601 0398** **01952 642 060** **email: technical@aga-web.co.uk**
Spares	**0845 601 0398** **email: spares@aga-web.co.uk**
Sales	**01952 642 005** **email: sales@aga-web.co.uk**
Website	**www.rayburn-web.co.uk**

Republic of Ireland: **1850 302 502**

Northern Ireland: **028 8772 2195**

International: **+44 (0)115 946 6106**

RAYBURN from AGA

Rayburn colour options

The Rayburn gallery of seven cooker colours opens up exciting possibilities in the kitchen, whether you choose to co-ordinate with your décor or go for a bold contrast.

Whichever colour you choose, you can be sure that Rayburn's legendary vitreous enamel will keep its good looks for years to come. Hand sprayed and heat fused to the cast iron in a process which takes three days to complete, this unique finish is incredibly durable and very easy to clean.

Whilst every effort is made to match colours, these are as close as the printing process allows. Due to the unique nature of the enamelling process, some colours may appear warmer during use.

Cream

British Racing Green

Black

Dark Blue

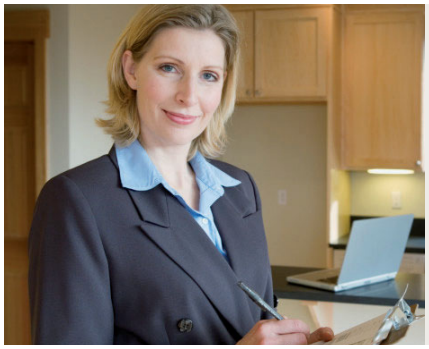
Claret

Pewter

Aqua

Buying a Rayburn

When you visit your Rayburn retailer, you can be sure of a first class service. The friendly staff will talk through your requirements and answer any questions you may have. There is lots of information to take away and if you wish, you can arrange for a home survey.



Shops nationwide

You can find your nearest retailer at **www.rayburn-web.co.uk** or by telephoning **0845 762 6147**. The staff will give you friendly advice on everything from detailed technical issues to your choice of colour scheme. We can discuss your requirements and find the right Rayburn for you. If you would like to see a Rayburn in action, ask about a demonstration.

Home survey

We would always recommend a home survey. An engineer can then visit your home and ensure that the model you have chosen can be suitably located and will meet with your requirements.

Rayburn demonstrations

A Rayburn demonstration is a great way to learn more about which Rayburn will best suit your cooking needs, as well as an opportunity to discuss your heating and technical requirements. You will also be able to learn how to get the most out of your Rayburn, meet other owners, share ideas and of course sample the delicious food a Rayburn has to offer.

RAYBURN

Cookshop

Whether you're looking to recreate the traditional feel or are at home in a modern kitchen, you will enjoy the pleasures of authentic range cooking with our range of Rayburn essentials, including our stainless steel collection and Rayburn textiles.

GOOD FOOD

HOT BATHS

WARM HOME

www.rayburn-web.co.uk **www.agacookshop.co.uk**

Your local retailer is:

To find out more call: **0845 762 6147**
Republic of Ireland: **1850 302 502**
Northern Ireland: **028 8772 2195**
International: **+44 (0)115 946 6106**

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Rayburn continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.

Rayburn "Did you know" tips taken from "The Little Book of Rayburn Tips" by Richard Maggs, used with permission.

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